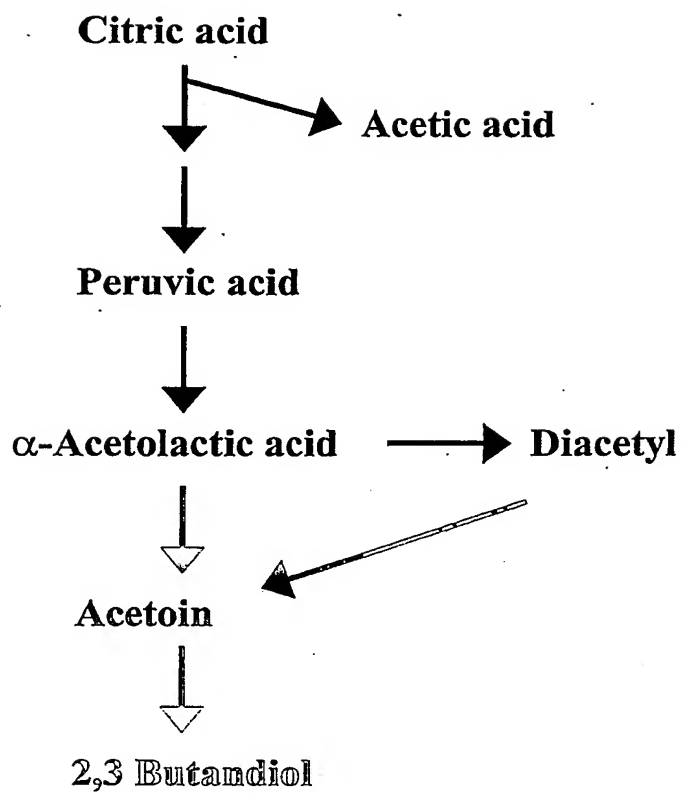


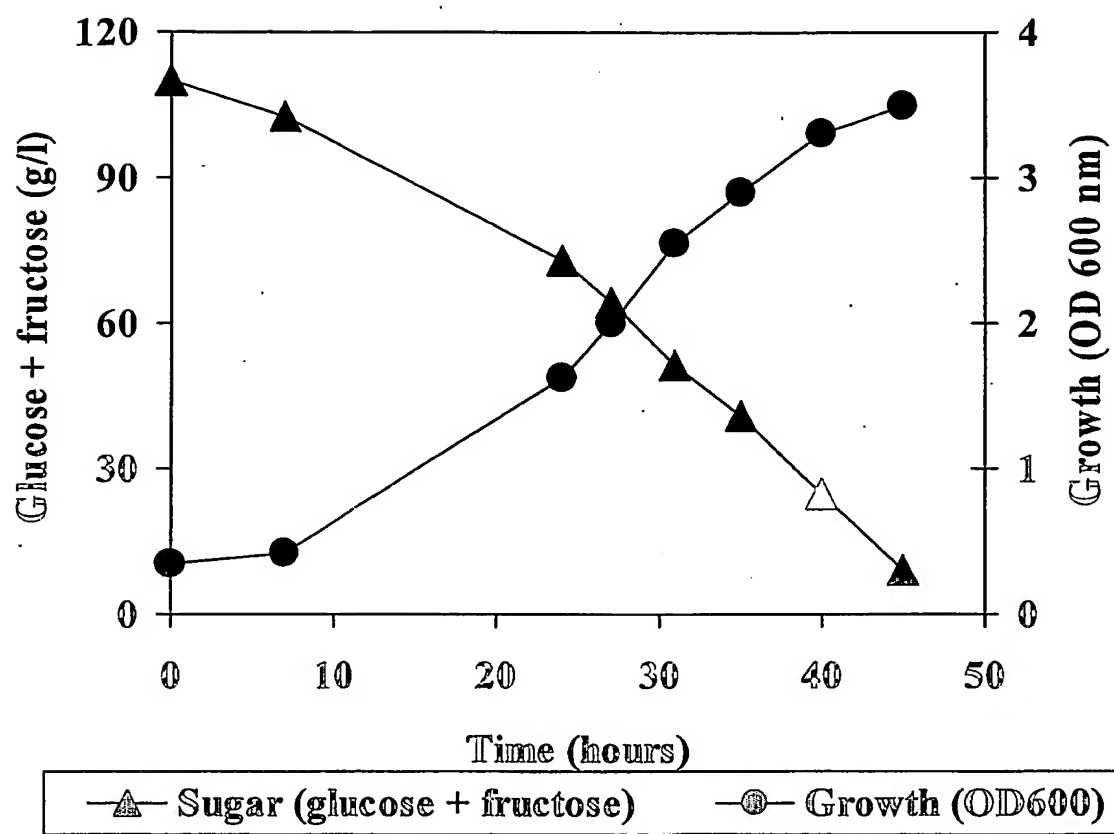
Fig. 1



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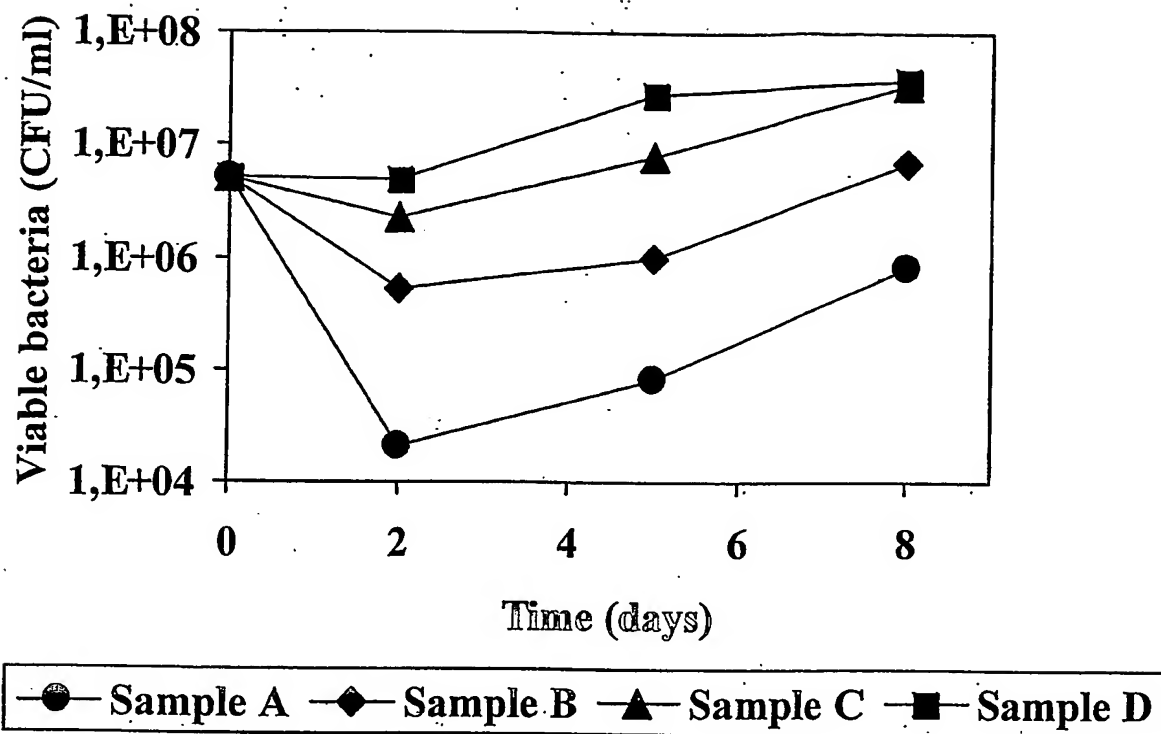
Fig. 2



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Fig. 3



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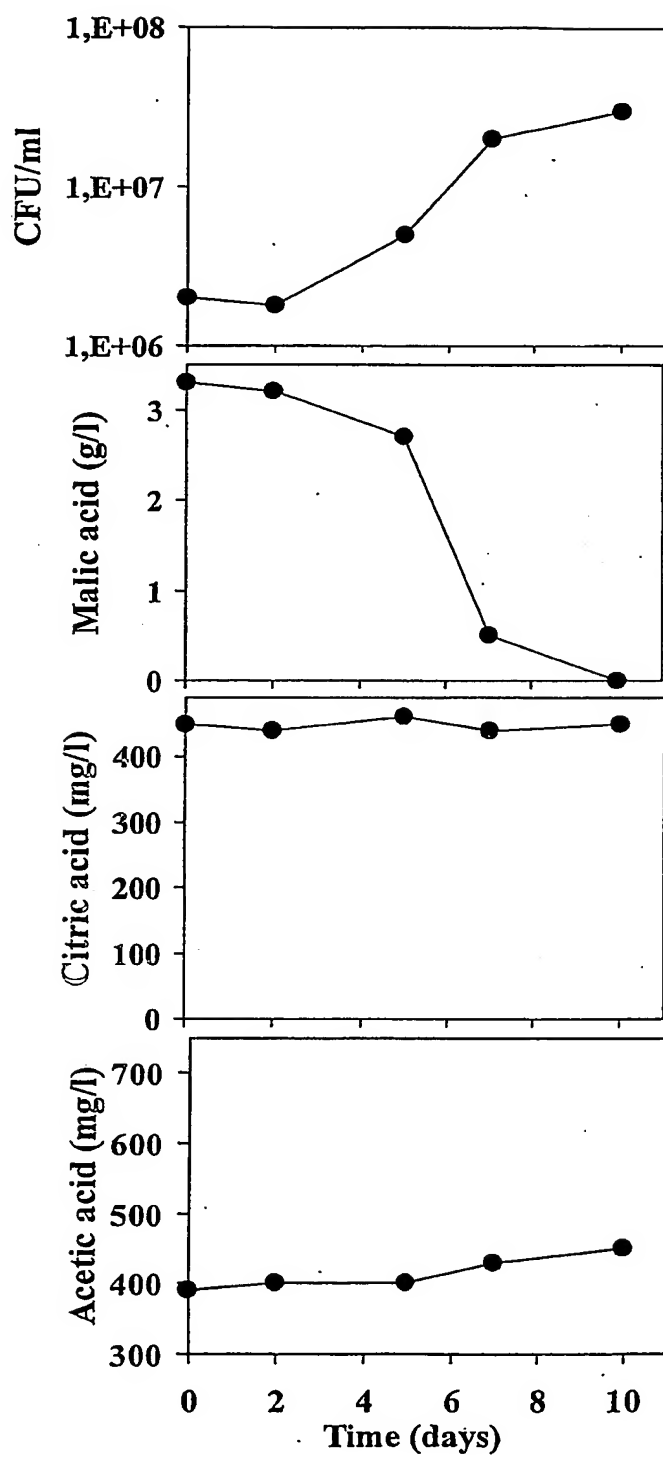
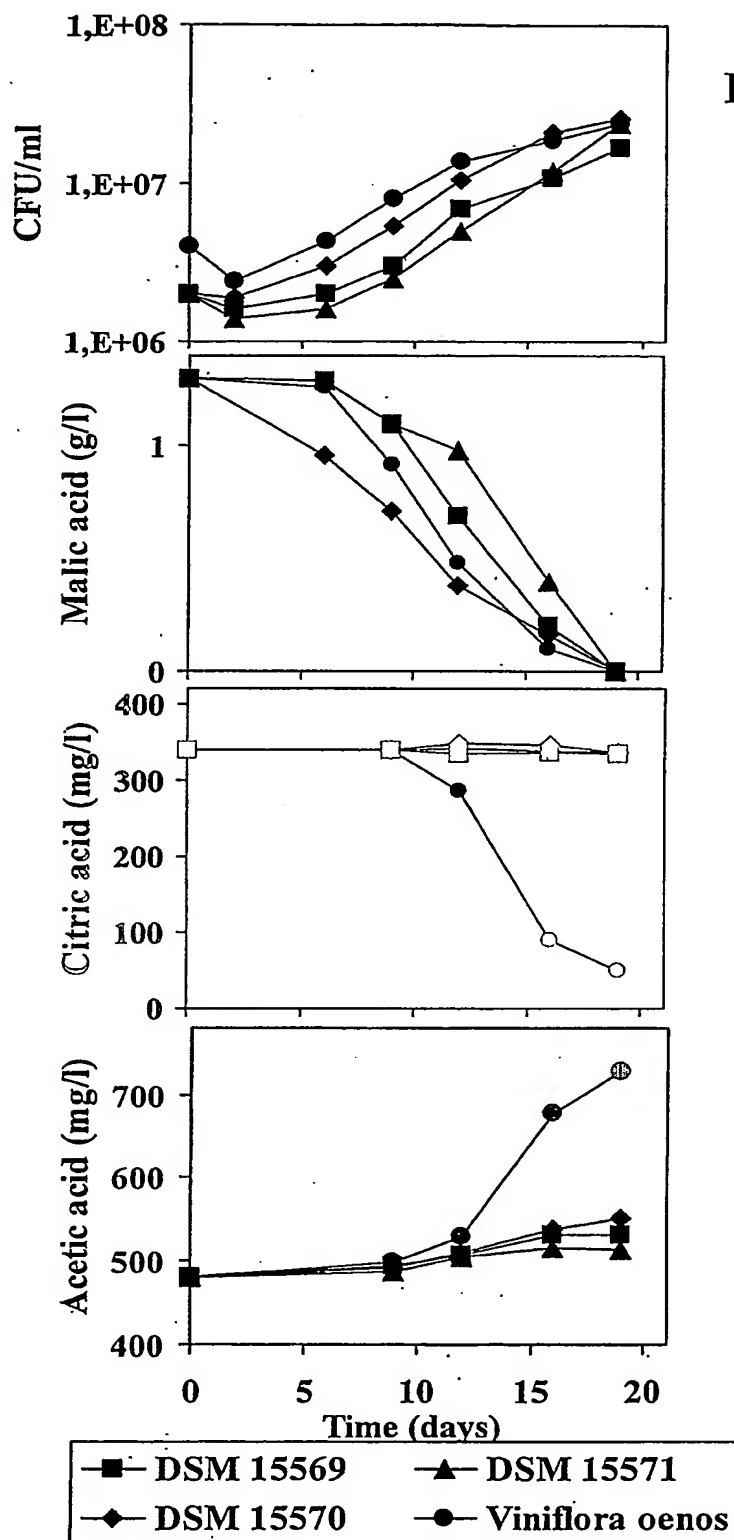


Fig. 4

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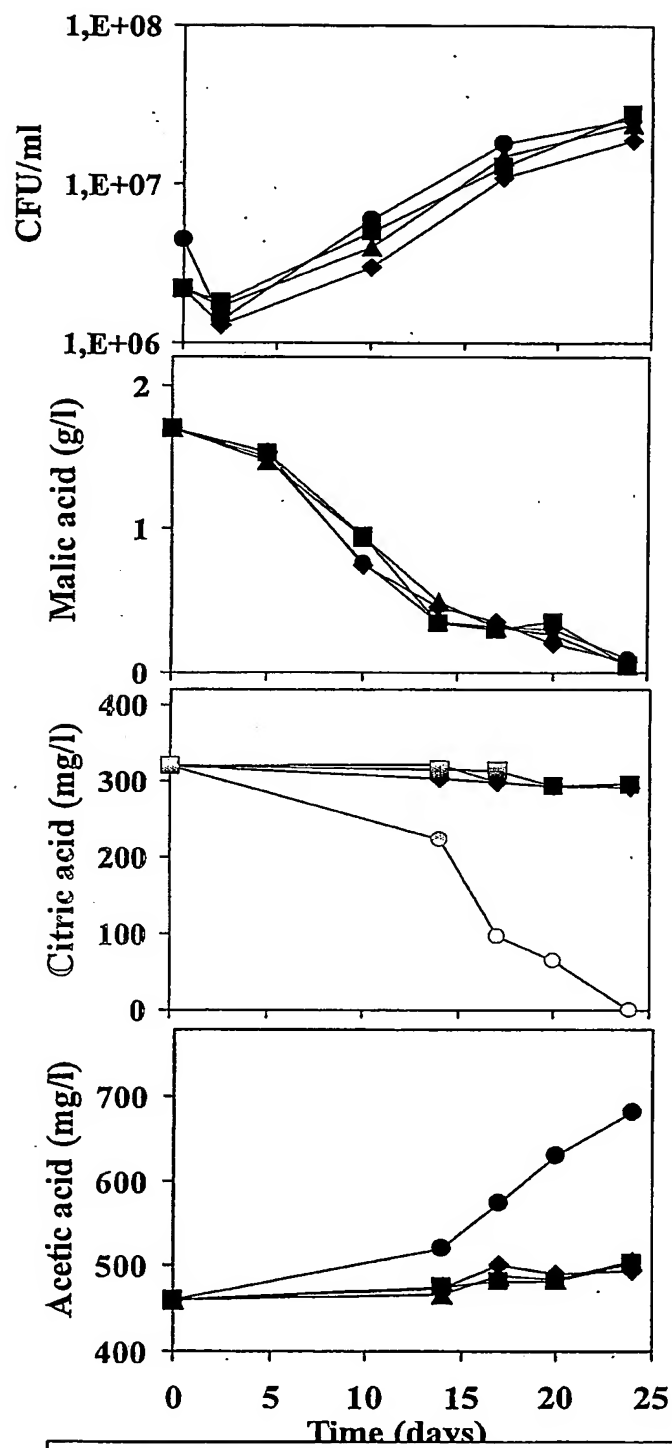
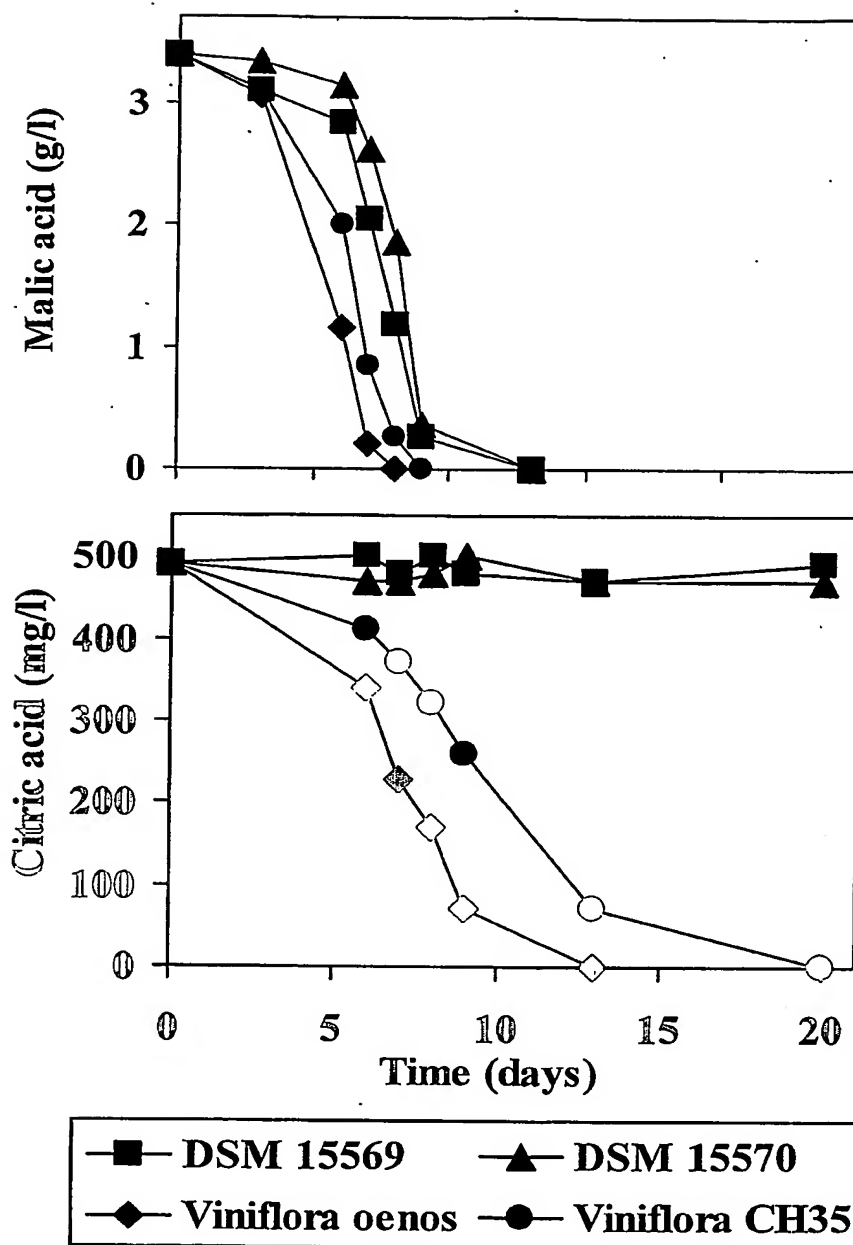


Fig. 6A

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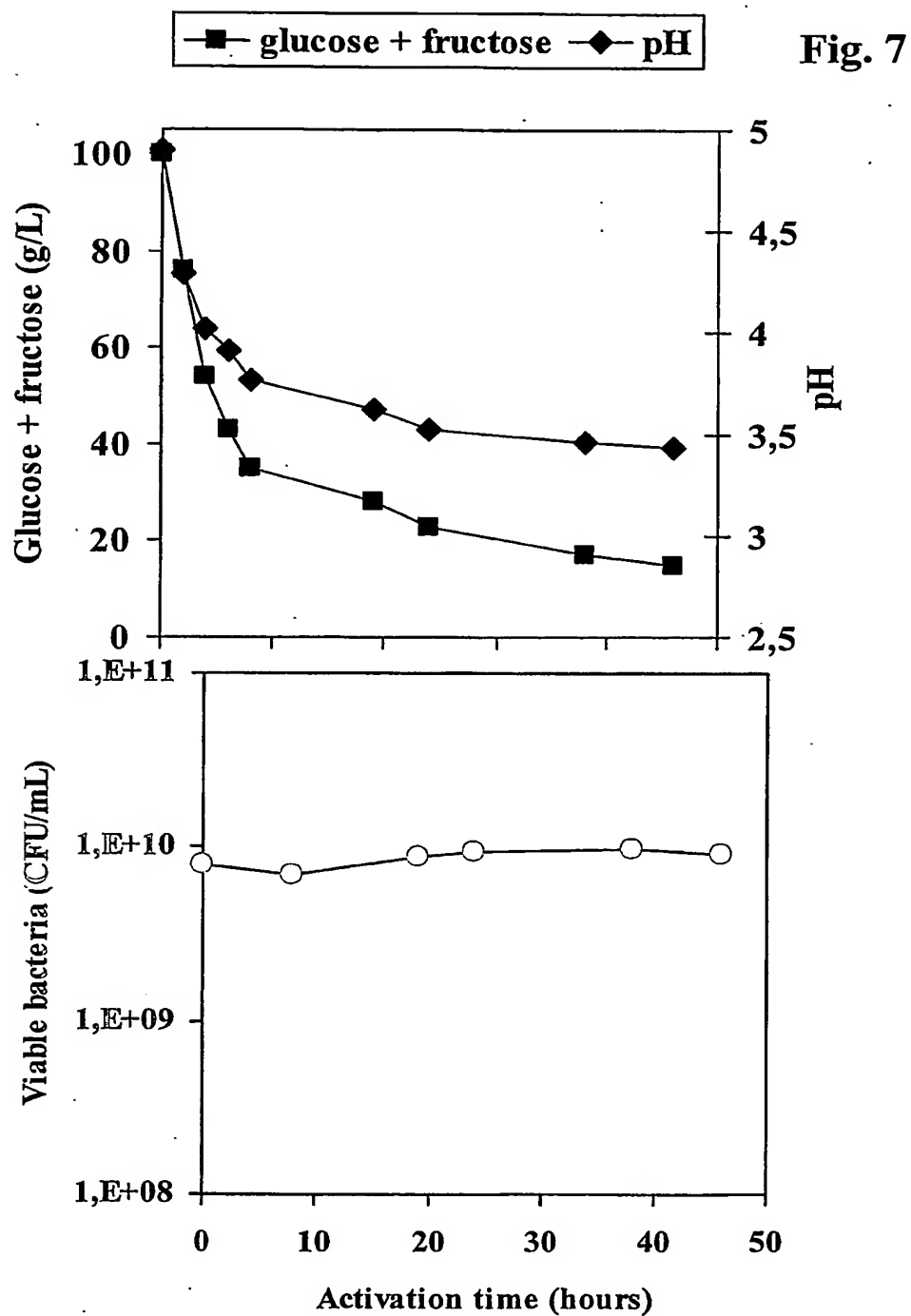
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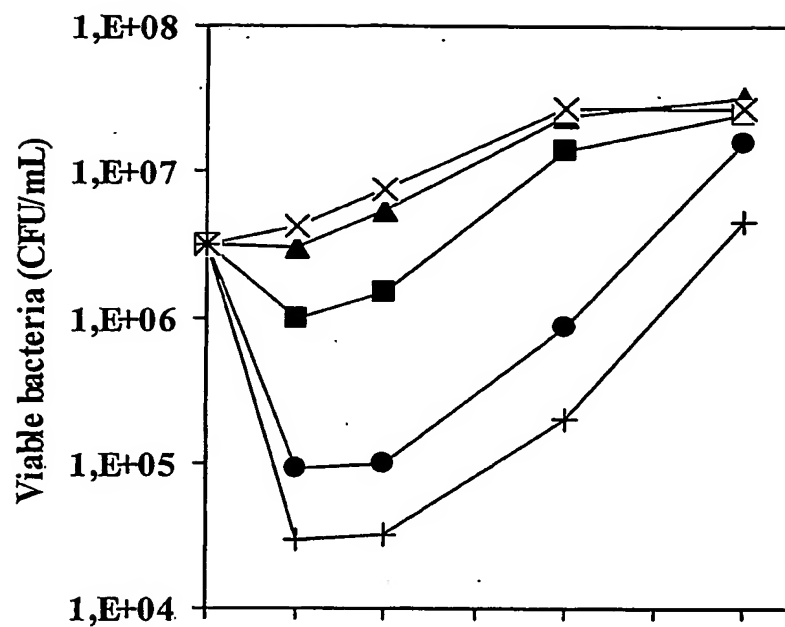
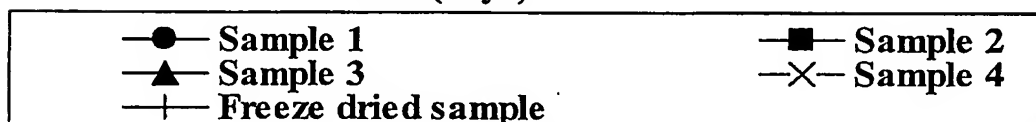
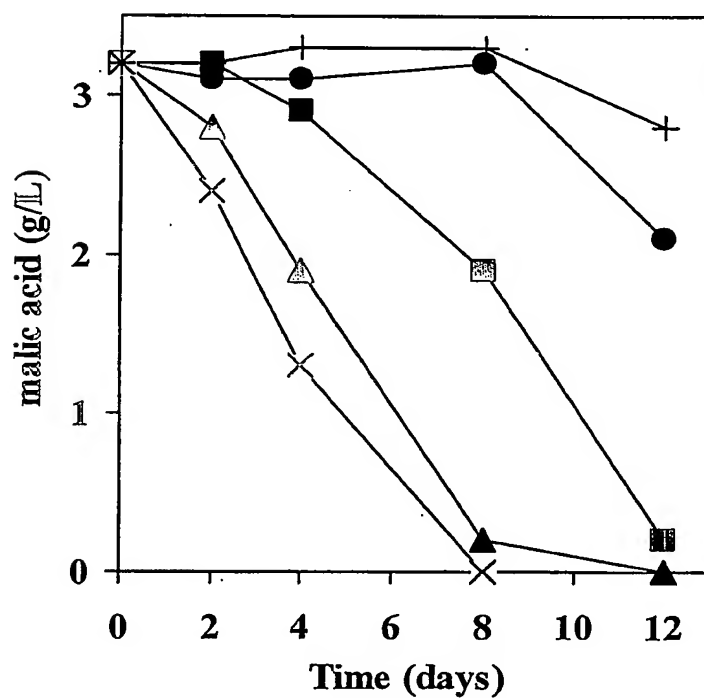


Fig. 8

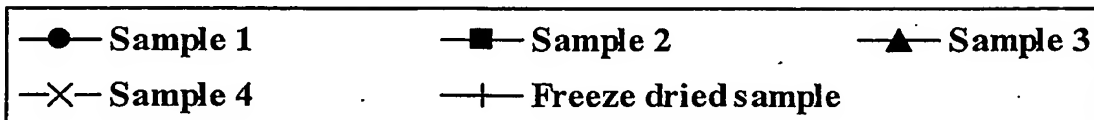
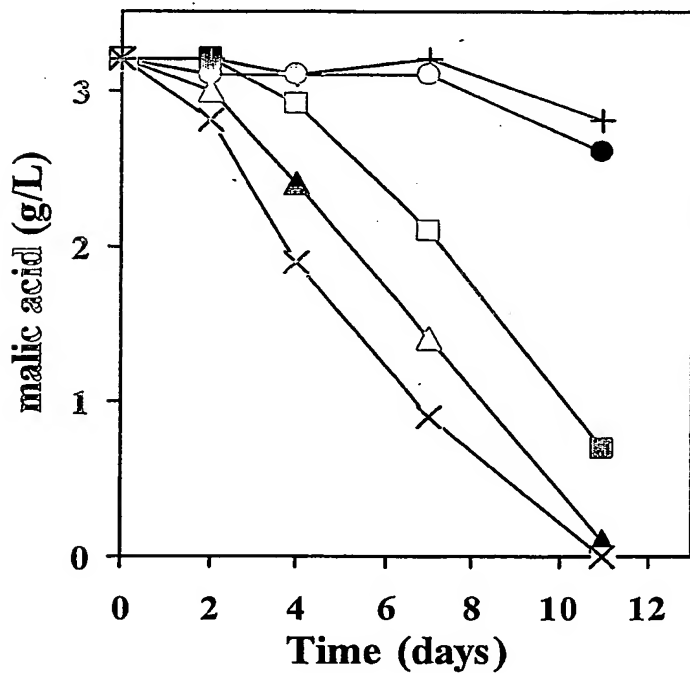
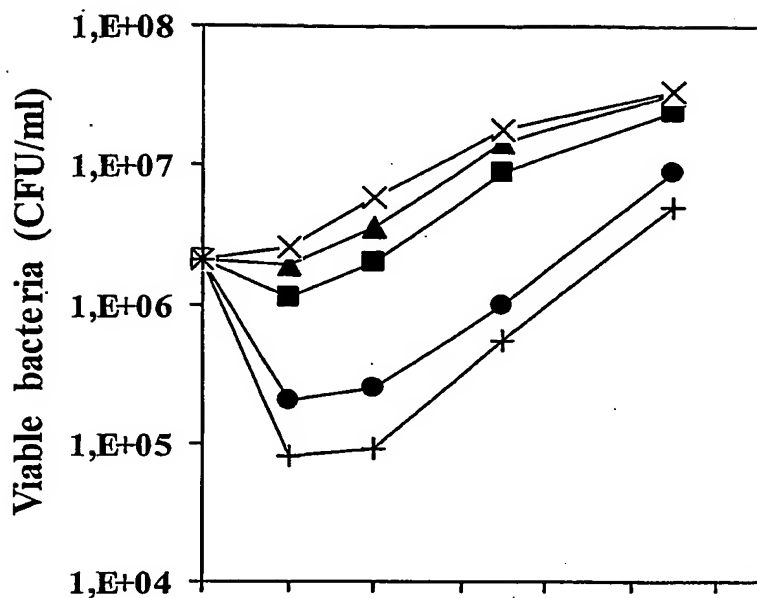


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Fig. 9



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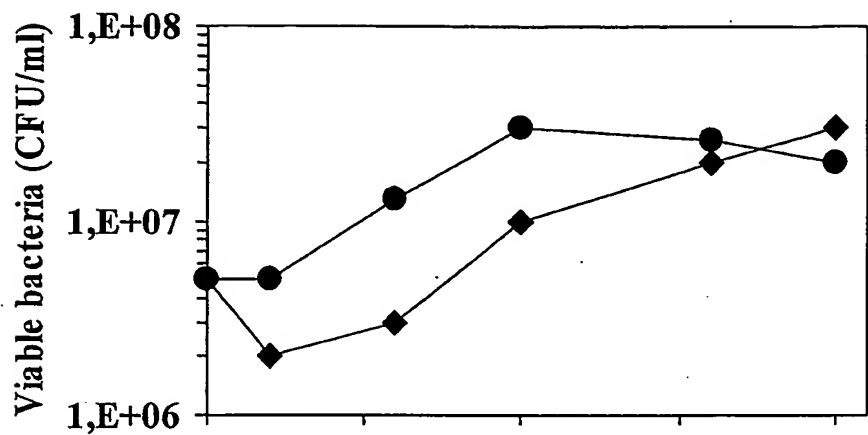


Fig. 10

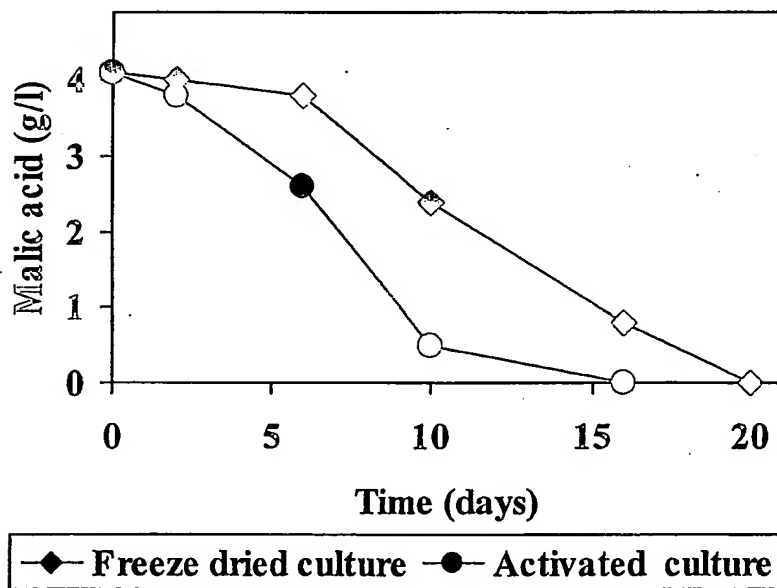


Fig. 11

Table 1

Sample name	Cultivation time at sampling (hours)	OD 600 nm in sample	Sugar concentration in sample (g/l)	Calculated amount sugar fermented (g/l)
A	27	2.0	64.2	44.8
B	35	2.9	42	68
C	40	3.3	26	84
D	45	3.5	10	100

**Fig. 12****Table 2**

<b>Sample name</b>	<b>% survival of inoculum measured day 2 in the wine</b>
<b>A</b>	<b>0.4</b>
<b>B</b>	<b>10.2</b>
<b>C</b>	<b>44.0</b>
<b>D</b>	<b>98.0</b>

Fig. 13

Table 3

Sample name	Activation time at sampling (hours)	pH in sample	Sugar concentration in sample (g/L)	Calculated amount sugar fermented (g/L)
1	4	4.02	54	46
2	8	3.77	35	65
3	19	3.62	28	72
4	46	3.43	15	85

Fig. 14

Table 4

Sample name	% survival of inoculum measured day 2 in the wine
1	3%
2	33%
3	94%
4	100%
Freeze dried	1%